



Everything you need from tents to teaspoons

Charcoal Grill

We are pleased to provide to you quality equipment for an exceptional dining experience.

Follow this simple procedure to build a charcoal fire easily. This will give the most carefree enjoyment of the rented equipment:

1. Cover the firebox with heavy-duty aluminum foil to make cleanup easier, Foil also reflects the heat for maximum temperature.
2. Apply a shortening spray to the grill to keep meat from sticking.
3. Cover the firebox with a one-inch deep bed of gravel to provide a better draft and heat distribution.
4. Use about one-third of the grill for a cooling area.
5. Use hardwood briquettes, they burn with more uniform heat than lump charcoal. Cover the cooking area with a layer of briquettes, mounding them in the center and soak with lighter fluid.(Approx 80 lbs of charcoal)
6. Allow fire to get a good start before barbequing, about 30-45 minutes. When the charcoal is covered with a fine ash, it is ready.
7. Spread out the coals across the cooking area of the bed.

Cleaning:

Grill must be free of food debris, gravel and ashes. For baked on food or grease, scrape with a grill brush while grate is still warm. After grill has cooled off, remove ashes and gravel and wipe clean with a soft cloth, both inside and out. If grill is not free of food, grease, gravel and ash you will forfeit your cleaning deposit.

You will be charged a replacement fee for items returned dirty, broken, damaged or lost.

Please call us at 734.354.9591 with any concerns.